



My Minnesota Farmer CSA

My basket this week may include

- ❖ **Lettuce** – We have green romaine in our fields and high tunnels yet. We will be harvesting or plowing under any left in the field in the next week or two then we will still have more in the tunnels for the Minneapolis Schools. We will harvest them until it is too cool to do so. Hopefully into December. We are very excited to have greens at this time of the year. Our goal is to continue to have them throughout the winter but we will have to see if our plan is what God's plan is too!
- ❖ **Collard Greens** – Use these raw or fry them with some bacon for a great southern dish. I would never make these without garlic and onions. So delicious.
- ❖ **Celery and Celariac**– These are still growing great and I think everyone should get to try either cream of celery soup or celery leaf pesto. I will get them out to you. I believe we will have enough left for everyone. We will put celeriac in half shares and celery in full shares. enough celery
- ❖ **Yukon Gold Potatoes** – These are my favorite potatoes. We are sending out almost everything we have. Enjoy your potatoes. The year wasn't great for them but they were so delicious. I know we go through them pretty fast around here!
- ❖ **Kabucha/Butternut Squash** – The squash didn't grow quite as well this year as last year. We still have some left but it isn't as big as some of the other ones we have sent out. We will put the bigger squash in the full shares and the smaller ones in the half shares. It looks like the full shares will get kabucha and the half shares will get butternut. They are both an extremely sweet squash.
- ❖ **Yellow Onions or Bunching Onions** – We will get some more onions to you this week. We will put in yellow or red onions for you depending on what we have available. The full shares will get bunching onions instead of storage onions. Hopefully you have enough storage onions to last you for a little while.
- ❖ **Brussel Sprouts**– The special treat for this week is Brussel sprouts. You will receive a long stalk with little balls all over it. Push the balls off and you have Brussel sprouts. We harvested all of the Brussel sprouts and will divvy them all up into your boxes. Enjoy this fun treat. Great steamed, boiled, broiled or shaved and sautéed with bacon. Great healthy dish.
- ❖ **Cucumbers** – I think we will have enough cucumbers out of our high tunnel 8 to get enough to full shares. The last of the season. ☺
- ❖ **Garlic** – Great for storage. Keep it from getting too hot or they will sprout. They will stay fresh longer in the fridge but will be good through November into December on the counter.

- ❖ **Peppers** – We clear harvested our peppers so we have a lot of them. We will give you enough to get you through for a while hopefully without overwhelming you. Remember. If you don't freeze them now you may regret it in the winter when you miss them!
- ❖ **Gourds** – There is almost nothing I send out that can't be eaten except these gourds. They are so fun and colorful I put them in just for fun. They are also good for Bible lessons, 'we are all different but we are all pretty in our own ways.' ☺

Celery Leaf Pesto

Member Submitted Recipe, Thanks Melissa!!

- 4 cups celery leaves (slightly packed, stems removed)
- 1/3 cups chopped walnuts (any nut would work)
- 1/2 cup grated fresh parmesan cheese
- 2 to 3 cloves of garlic
- 1/3 to 1/2 cup olive oil (depending on what consistency of pesto you like)
- Freshly ground pepper (to taste)
- Salt (to taste)

Combine all of the ingredients in a food processor. Process all ingredients until smooth. Enjoy!

You can also freeze pesto and take it out when you are ready to use it. It is so awesome to have 'fresh' produce in the long winter months we all know are ahead.

Closing Down The Season

The nights are cooler, the days are shorter and there are fewer crops to harvest but we are gearing up for many things. We are still planting lettuce hoping to be able to grow it in our pack shed this winter, we are planning for next year and just started a batch of chicks so we can offer chicken again.

Our lambs and cows are breeding for next spring and we just had two litters of baby bunnies. Aren't they cute?

Thank You So Much!!!

We really appreciate your support of our farming adventure. We feel so blessed to have members who continue to invest in our farming family. We have had so many wonderful comments this year which help us make it through when the fields aren't cooperating. Thank you again for your support! You are very much appreciated!
Sincerely, Dean and Jean Braatz



Lambs on Pasture. Tank, the new ram is in the one with the white face.



Remember, if you are looking to sign up for shares for next year, pork, beef, eggs or a Thanksgiving turkey check us out at <http://www.mymnfarmer.com/CSA.html>

Thank you from all of us! Hope you enjoyed our produce!
Sincerely, Dean, Jean, Abby, Sam, Andy, Lucas, Josh, Jonny and Ellie